J. ALEXANDER'S RESTAURANT

SOUPS & STARTERS

CHEF'S DAILY SOUP OR CHICKEN PASTA SOUP 7

DEVILED EGGS – Finished with sugar-cured bacon and homemade pickle relish 8

MR. JACK'S CRISPY CHICKEN – Hand-breaded, served with french fries 14

MEXICO CITY SPINACH CON QUESO – Served with warm tortilla chips 12

FIRE-GRILLED ARTICHOKES – Seasoned with herb butter. With rémoulade 13

SMOKED SALMON DIP – Smoked in-house 13

CALAMARI – Seasoned, breaded and deep fried with marinara sauce 17

SALADS

ALEX'S SALAD
Bacon, cheese, tomatoes, cucumbers and croutons 10

ORIGINAL CAESAR SALAD
Croutons and Reggiano Parmesan 10

GRILLED CHICKEN SALAD
Feta cheese, olives, tomatoes with white wine vinaigrette 15

CYPRESS SALAD
Chopped crispy chicken tenders, pecans, avocado, tomatoes, bacon, cheese, croutons and ranch dressing 16

THAI KAI SALAD
Chicken, mixed greens, peanuts in a cilantro vinaigrette with Thai peanut sauce 15

SHRIMP LOUIE SALAD
Baby Maine shrimp, avocado and diced tomatoes finished with Kiawah Island dressing 18

ASIAN AHI TUNA SALAD
Seared rare with field greens, wasabi in a cilantro vinaigrette 20

BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER – Made in-house, topped with Monterey Jack 14

OLD FASHIONED CHEESEBURGER – With Tillamook cheddar 15

FRENCH DIP – Sliced Prime Rib, baguette and horseradish 20

HYDE PARK – Grilled chicken breast topped with Monterey Jack 14

COUNTRY CLUB – Ham, turkey, two cheeses, bacon and mayonnaise 15

FRESH FISH SANDWICH – Cut fresh daily with french fries 16

TACO PLATTERS

STEAK (OR CHICKEN) – Lettuce, sour cream sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 17

FISH – Daily fish selections, deep fried, avocado, chili mayonnaise 17

STEAKS & PRIME RIB

ALL STEAKS ARE FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK 'N' FRIES – A French Brasserie style steak with garlic, served with french fries 26

STEAK BRAZZO – Marinated pieces of filet mignon in a wild mushroom Maderia sauce with "Smashed Potatoes" 30

NEW YORK STRIP – Aged beef with NYO mac & cheese 35

STEAK MAUI – Marinated ribeye with "Smashed Potatoes" 35

FILET MIGNON WITH BÉARNAISE – Center cut, baked potato 35

SLOW ROASTED PRIME RIB – Aged Mid-Western beef served au jus with "Smashed Potatoes" 28

SPECIALTIES

TODAY'S FEATURED FISH – We offer a wide selection of fresh panéed or hardwood-grilled fresh seafood every day Q

AHI TUNA STEAK – Topped with wasabi mayonnaise. Served with "Smashed Potatoes," tomatoes and a Toro dipping sauce 29

GRILLED SCOTTISH SALMON – Fresh cold water salmon 29

CAROLINA CRAB CAKES – Coastal recipe. Jumbo lump crab meat, chili mayonnaise and mustard sauce. With french fries (LA) Q

ROTISSERIE CHICKEN – One-half chicken roasted and seasoned with our special herb blend. Served with "Smashed Potatoes" 19

MR. JACK'S CRISPY CHICKEN PLATTER – South Carolina low country recipe with french fries and cole slaw 19

RATTLESNAKE TAGLIATELLE – Southwestern spices, peppers and chicken 18

GRILLED PORK TENDERLOIN – Cured in-house with Thai "Bang Bang" sauce and "Smashed Potatoes" 23

BARBECUE BABY BACK RIBS – Served with Plum Creek bbq sauce, french fries and cole slaw 28

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6 SPLIT-PLATE CHARGE 3

SIDE ITEMS ALL 5

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Israeli Couscous ~ Daily Vegetable
Smashed Potatoes ~ Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes

HOUSEMADE DESSERTS

Suggested tableside by server.

Please make us aware of any food allergies.
Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness.
Proper dress required. Gentlemen, please remove hats and caps.
Please ask your server about the Chairman's Wine Club.
The artwork on the cover of our menu is "Don't Get Around Much Anymore" by artist Creason Clayton.

RC/EI B BOCA